



Profile : Strawberry Green

Loose - Flavored Green Tea

November 20, 2025

CUP CHARACTERISTICS: All the delicious flavor of fresh strawberries combined with the goodness of green tea.

INGREDIENTS: Green tea, Strawberry pieces, Safflower petals, Natural flavors (Organic compliant).

INGREDIENTS FROM: Sri Lanka / China

REGION(S): Uva - Welimada / Shandong / Yunnan

GROWING ALTITUDES: 4000 - 5900 feet above sea level

GRADE(S): Pekoe Gunpowder

MANUFACTURE TYPE(S): Non fermented, Orthodox gunpowder

ANTIOXIDANT LEVEL: High

CAFFEINE LEVEL: Low

KOSHER: Yes

VEGETARIAN: Yes

VEGAN: Yes

ARTISANAL NOTES: Small batch blended and packed in Canada at The Metropolitan Tea Company.

INFUSION: Pale yellow / green

INFORMATION:

The base tea for this delightful flavored green tea comes from a small tea estate in Sri Lanka called Elpitiya. The estate is medium sized producing nearly 650,000 kilos yearly (1.4 million lbs.-enough to make 300 million cups) and does this on about 900 acres of land in the Kandy district. The manager Mr. Gunawardene takes pride in the estate's accomplishments. Elpitiya only started producing green tea in 1995 and in a few short years, on account of the change in crop has managed to increase the financial return to the estate, allowing it to invest in new equipment and upgraded housing for the workers. In total the estate employs about 400 people but also buys 'green leaf' from small holders (small plot farmers), which in turn has improved the living of another 500 families. Additionally the estate provides health care to its workers at district hospitals and on the estate itself there is a small dispensary manned by a nurse to attend to minor day-to-day injuries. The estate provides free housing to its workers as well as subsidizing food purchases of rice and fish, (vegetables are grown by the workers on small plots around their homes). The estate no longer uses pesticides but does use fertilizers to maintain tea bush yields. The produce from this estate finds its way to various markets in the Middle East as well as North America.

The manufacture of this Hyson green tea commences with the fresh leaf being fed onto the Panner whose primary function (through the use of heat) is to arrest the fermentation of the leaf and make it more suitable for the subsequent manufacturing (leaf handling). The leaf extracted from the Panner is passed onto the Moon Type Rollers for a 20 to 25 minute pre-condition rolling. On completion of rolling, the leaf is passed through a primary stage tea drier at low temperature to remove the excess moisture. Following the primary drier stage, the green leaf is fed into the Ball Tea Driers for the final drying and formation of the green tea. This process is long, often taking up to eight to twelve hours depending upon the ambient humidity. The dried green tea is then graded according to the size and the appearance of the leaf. The main tea grades made at this estate are: Gunpowder Special Grade, Gunpowder grade 1, Chunmee, Sowmee and Young Hyson.

Generally grown throughout the world, strawberries are known for being a delicious fruit. One has to consider Florida as the winter capital, whereas many would argue that Belgium is the main capital of the strawberry. In the 13th century, France used the strawberry for medicinal purposes being high in folic acid and vitamin C. The strawberry was first cultivated in ancient Rome and said to be one of Nero's favorite fruits. Thus it is of no surprise that strawberry green tea is one of the most popular flavored green teas available today.





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STEEPING TIME

TEA CUP	8oz (237ml)	10oz (296ml)	12oz (355ml)
AMOUNT	1 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-)	1 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-)	1.5 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-)
MILD	1-2 min	1-2 min	1-2 min
MEDIUM	2-3 min	2-3 min	2-3 min
STRONG	3-5 min	3-5 min	3-5 min
MetroTea recommends 3-5 min			

TEA POT	18oz (532ml)	36oz (1064ml)	48oz (1419ml)
AMOUNT	2 heaping teaspoons of "The Perfect Measure Spoon" (11MS-1370-)	1 heaping teaspoon of "Pot of Perfect Tea Spoon" (Item # 11MS-1155-)	2 heaping teaspoon of "Pot of Perfect Tea Spoon" (Item # 11MS-1155-)
MILD	1-2 min	1-2 min	1-2 min
MEDIUM	2-3 min	2-3 min	2-3 min
STRONG	3-5 min	3-5 min	3-5 min
MetroTea recommends 3-5 min			

SERVING RECOMMENDATIONS:

MILK	SUGAR	LEMON	MINT
NO	NO	NO	NO

IDEAL BREWING TEMPERATURE: 85°C/185°F. For Food Safety reasons bring water to 100°C/212°F and let it cool down to 85°C/185°F.

HOT BREWING METHOD:

Bring filtered or freshly drawn cold water to a rolling boil. Place 1 slightly heaping teaspoon of loose tea for each 7-9oz / 200-260ml of fluid volume in the teapot. Pour the boiling water into the teapot. Cover and let steep for 3-7 minutes according to taste (the longer the steeping time the stronger the tea).

ICED TEA BREWING METHOD (Pitcher): (To Make 1 Liter/Quart):

Place 6 slightly heaping teaspoons of loose tea or 6 tea bags into a teapot or heat resistant pitcher. Using filtered or freshly drawn cold water, boil and pour 11/4 cups/315ml over the tea. Steep for 5 minutes. Quarter fill a serving pitcher with cold water. Pour the tea into your serving pitcher straining the tea or removing the tea bags. Add ice and top-up the pitcher with cold water. A rule of thumb when preparing fresh brewed iced tea is to increase the strength of hot tea since it will be poured over ice and diluted with cold water. (Note: Some luxury quality teas may turn cloudy when poured over ice. This is a sign of luxury quality and nothing to worry about!)

ICED TEA BREWING METHOD (Individual Serving):

Place 1 slightly heaping teaspoon of loose tea or 1 tea bag into a teapot for each serving required. Using filtered or freshly drawn cold water, boil and pour 6-7oz/170-200ml per serving over the tea. Cover and let steep for 5 minutes. Add hot tea to a 12oz/375ml acrylic glass filled with ice, straining the tea or removing the bags. Not all of the tea will fit, allowing for approximately an additional 1/2 serving. Sweeten and/or add lemon to taste. A rule of thumb when preparing fresh brewed iced tea is to increase the strength of hot tea since it will be poured over ice and diluted. (Note: Some luxury quality teas may turn cloudy when poured over ice. This is a sign of luxury quality and nothing to worry about!)

FOOD SAFETY ADVISORY: We strongly recommend using filtered or freshly drawn cold water brought to a rolling boil when brewing all types of tea. Today's water has been known to carry viruses, parasites and bacteria. Boiling the water will kill these elements and reduce the potential incidence of water-borne illnesses.

RECOMMENDATION: We recommend the use of our '1 Cup of Perfect Tea' measuring spoon (Item# 11MS-1370) for best results. Please contact Metropolitan Tea to place an order.

ANTIOXIDANT BENEFIT: For a greater antioxidant benefit brew longer and use more tea.

